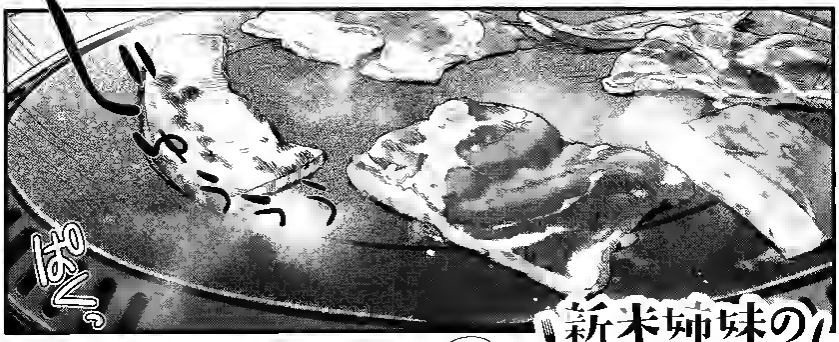
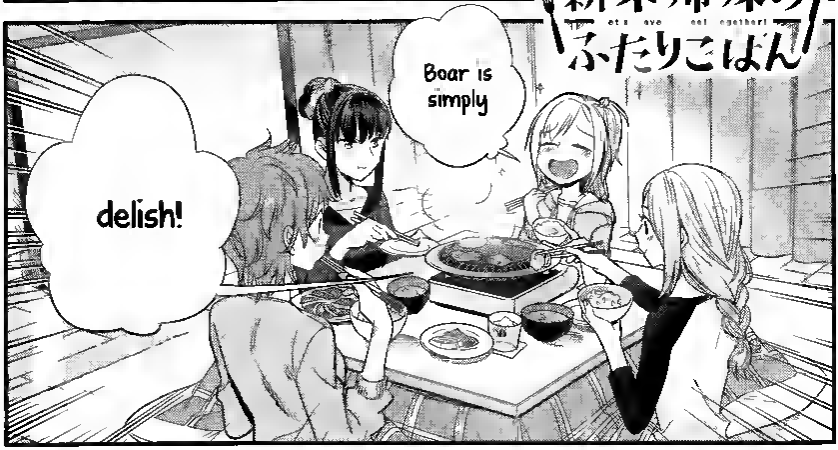
Having invited Minori-san as well, the four are having yakiniku! Sachi's smile is full of content. But...




# 新米姉妹のふたりごはん



This is my first time having boar for yakiniku!
I expected it to have a smell, but it doesn't stink at all! The fatty part's so sweet!
It just melts on the tongue!
皮もこりこり

16th Course: Roast Chicken

# 新米姉妹のふたりごはん

Let's have a meal together!

柊ゆたか

SHINMAI SHIMAI NO FUTARI GOHAN OFFICIAL HOMEPAGE.
YOU CAN BROWSE VIDEOS AND RECIPES FOR THE FEATURED DISHES ON OUR NEW SITE!
DAIOH DENGEKI.COM/SPECIAL/FUTARIGOHAN/

OUR OFFICIAL TWITTER ACCOUNT IS ACTIVE!
TWITTER ACCOUNT: @HUTARIGOHAN

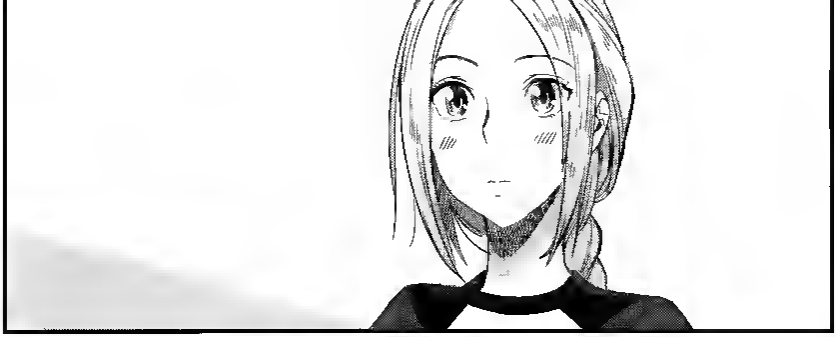
SHINMAI SHIMAI NO FUTARI GOHAN B2 TAPESTRY PLANNED!
ORDERING PERIOD DECEMBER 13, 2016 - JANUARY 24TH, 2017
EXPECTED TO ARRIVE IN LATE MARCH 2017
CHECK THE OFFICIAL TWITTER ACCOUNT FOR DETAILS!

Thanks for calling me over today
Minori-san's meat is delicious,
so I wanted to eat it with you
By the way,
what are you two doing for Christmas this year?
Since you're treating me today, why not come over to my house?

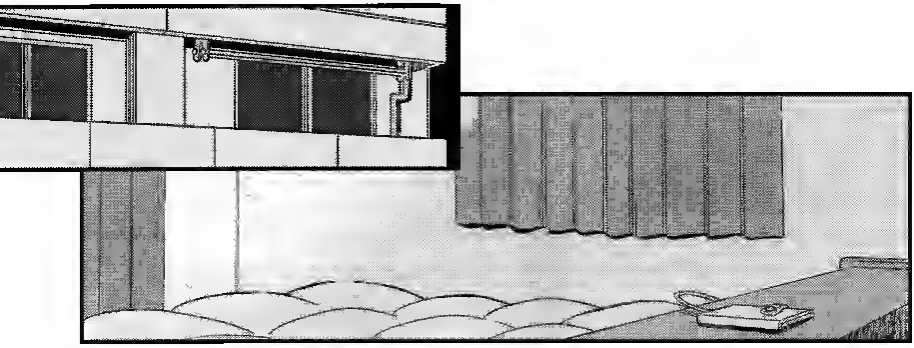
I didn't do anything special for Christmas, but...
Hmm.. What should we do?
What did you do for Christmas, Ayari?
But..?
This is a little embarrassing, but...
Santa's never visited my house before...

I can't believe it... She actually believes in Santa!?
!!
.....
She's not kidding, is she?
NOD
You too, Ayari?
Santa never came to my house, either!
Her too!?
Yeah...
Santa didn't come to Nee-san's house either?
I left out a big stocking, but I never got anything
And I've been trying to be a good girl, too

But this year I'm having a Christmas party with Ayari
Thanks for inviting us, Eri
Nee-san...
I'll pick a gift for Ayari!
So.
.....
Yes!
Could you pick something
for me, Ayari?



Ah.



UNRAVEL

TUG

A present...
For Nee-san...
For
Nee-san...

SEIKYU

Christmas...
A Christmas present for Ayari...
present...

Roast chicken!?
12 December

Minori-san heard about our Christmas party,
so she sent over a whole chicken.

A roasted chicken for Christmas...
It's like Christmas out of a movie!

Ooh, Minori-san's taken out the innards cleanly.
Wash it carefully inside and out.
This is herb salt I made with herbs from the veranda.
Rub it all over the chicken and put it in the fridge
Rub it on the back, too

In the meantime, we'll make risotto...
かはっ
It smells good!
I love Ayari's risotto!
ふわ
Take this risotto..
and stuff it
inside the chicken
WHAT.

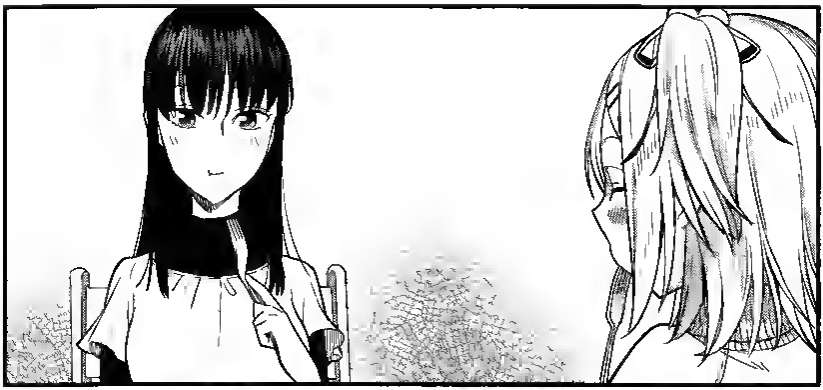
もっ
もっ
Fill it in from the rear
L-Like this?
もっ
Don't worry about putting in too much
つめつめ
きゅっ
What am I...
Why am I...
つめ
つめ

and tie the wings and legs together with string
After stuffing, use a toothpick to hold it in
Rub it evenly with olive oil
and watch it roast for one hour
After roasting, let it rest for 20 minutes

And our stuffed roast chicken is complete!
It's-
It's roast chicken!
Christmas is here!
I'll cut it open and let the risotto out.

ﾆｭｳｰ

Merry Christmas!
むっ
Together with the white sauce's mushrooms
おー！
Mmm!
むぐ
むぐ
The thigh meat's so tender!
Yum!!
The meat Minori-san gives really is good, isn't it?
じー



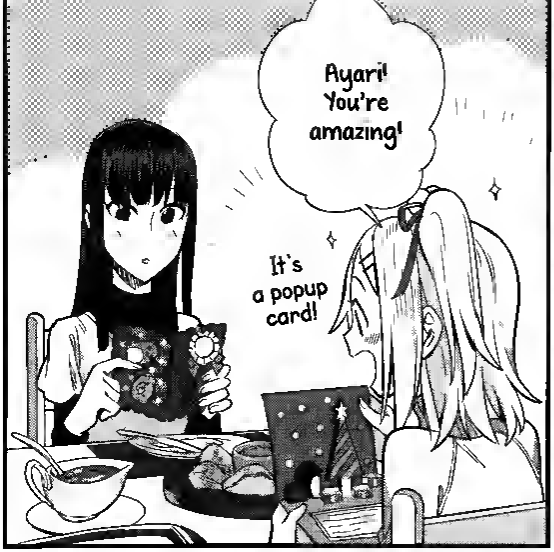
Ayari.

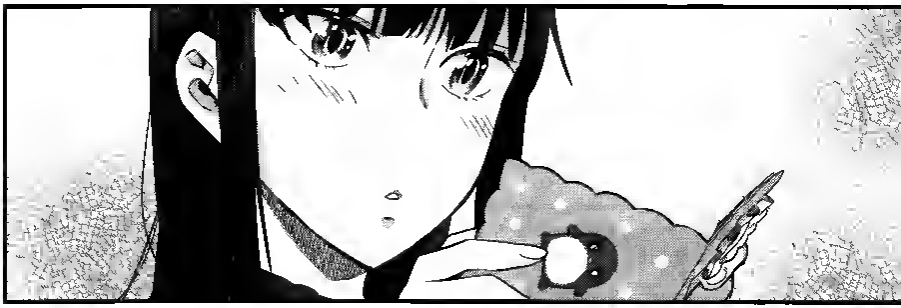
Huh?
Oh! Yes!

Here we go!

Remember
what I said about presents?

Ayari
Merry Christmas!
MERRY CHRISTMAS!
Both of us?
Christmas cards?


Ayari! You're amazing!
It's a popup card!



We are!

It's like we're really sisters..

We were thinking the same thing.

We really are sisters.

Ayari!

[TL NOTE] JAPANESE NEW YEAR'S FOOD.

[TL NOTE] TWO MOCHI (POUNDED RICE) STACKED LIKE A SNOWMAN.

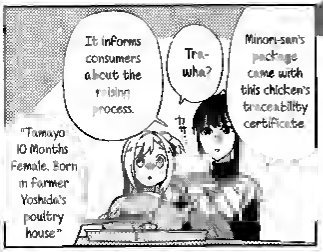
These carefree days they spend together will become something nothing can replace.

To be continued next issue!

Issue #2 will be out December 27th!

# 今日のふたりレシピ vol. 16

today's futari recipe


It informs consumers about the raising process.
Tra-wha?
Minori-san's package came with this chicken's traceability certificate
"Tamayo 10 Months Female. Born in Farmer Yoshida's poultry house"

That's more of a profile, isn't it?
"Likes to sunbathe in the corner of the storage shed after eating"
"Has a quiet personality, prefers eating spinach and nuts over worms and insects."
Tamaya-chan...

## INGREDIENTS: ROAST CHICKEN STUFFED WITH MUSHROOM RISOTTO

**ROAST CHICKEN**
- ONE WHOLE CHICKEN, DRESSED, ~2KG
- ONE TABLESPOON PEELED GARLIC
- 3-4 TABLESPOONS ROCK SALT
- HERBS (ROSEMARY, OREGANO, BASIL, ETC)
- 3 TABLESPOONS OLIVE OIL
- 3 POTATOES, TO ACCOMPANY
- 1 CARROT
- MINI TOMATOES, AS DESIRED

**RISOTTO STUFFING**
- 3/4 CUP OF RICE
- 1/2 ONION
- 60G BACON
- ~10G DRIED PORCINI MUSHROOMS
- 100CC PORCINI WATER (WATER USED TO REHYDRATE THE MUSHROOMS)
- OTHER MUSHROOMS, AS DESIRED
- 1 TABLESPOON OLIVE OIL
- CHICKEN STOCK

**WHITE SAUCE**
- 1 TABLESPOON OLIVE OIL
- SALT AND PEPPER
- 1/4 ONION
- WHITE MUSHROOMS
- FRESH CREAM
- WHOLE-GRAIN MUSTARD
- WHITE WINE

**GRAVY**
- MEAT DRIPPINGS
- WHITE WINE, BUTTER
- 1/4 ONION
- 1 TABLESPOON CORNSTARCH
- GARLIC
- BALSAMIC VINEGAR
- HONEY
- VEGETABLE STOCK
- VEAL STOCK

**TOOLS**
- THREAD
- SKEWERS AND TOOTHPICKS
- BRUSH

IT MIGHT BE A BIT CLICHÉ, BUT STILL, WE ALL THINK ABOUT EATING CHICKEN ON CHRISTMAS. IT'S REALLY HARD TO GET THAT PERFECT CHRISTMAS PARTY FEEL. I'M SURE MANY OF US OUT THERE ARE DYING TO TRY IT.

WHAT SACHI AND AYARI HAD THIS TIME WAS A STUFFED ROAST CHICKEN. ROAST CHICKEN IS A WHOLE BIRD COOKED IN THE OVEN, AND IF YOU FILL IT UP WITH SOMETHING (STUFFING), IT'S A STUFFED ROAST CHICKEN.

THE BASIC METHODS OF MAKING IT ARE NOT THAT DIFFICULT. TAKE A WHOLE CHICKEN, RINSE IT CAREFULLY, INSIDE AND OUT, AND DRY WITH PAPER TOWELS. RUB SEASONING ON THE INSIDE, FILL WITH DESIRED STUFFING, AND SECURE THE REAR END WITH SKEWERS. BRUSH ALL OVER WITH OIL AND ROAST IT IN AN OVEN. IF YOU ADD IN HIGH WATER CONTENT VEGETABLES LIKE POTATOES AT THE SAME TIME, IT'LL PREVENT THE CHICKEN FROM DRYING OUT, AND IF YOU PUT THE CHICKEN ON TOP OF ONIONS AND CARROTS, IT'LL BE BETTER VENTILATED AND BROWN MORE EVENLY. RISOTTO IS GREAT, BUT OTHER STUFFINGS WORK AS WELL. STICKY RICE, VEGETABLES, AND BREADCRUMBS ARE TRADITIONALLY USED. HERBS OR OTHER STRONGLY SCENTED FOODS ARE GREAT, TOO. YOU CAN ALSO TRY FROZEN FRIED ONIGIRI OR PILAF. YOU'LL HAVE TO DEFROST THEM, BUT SINCE THEY'RE ALREADY SEASONED, PREP WORK IS A SNAP.

PRACTICAL!!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

## Futari Gohan

THE CUSTOM OF SERVING TURKEY ON CHRISTMAS ORIGINATED IN AMERICA. WHEN THE COLONISTS FIRST ARRIVED, THEY WERE ONLY ABLE TO SURVIVE WITHOUT STARVING TO DEATH THANKS TO THE GIFTS OF SEEDS FOR MAIZE AND OTHER CROPS. ALONG WITH TURKEY, THAT THE NATIVE AMERICANS GAVE THEM. THUS AROSE THE CUSTOM OF SERVING TURKEY AS A SYMBOL OF GRATITUDE DURING FESTIVITIES, LIKE PARTIES, WEDDINGS, AND CHRISTMAS. THIS CUSTOM SPREAD TO EUROPE AND AT SOME POINT BECAME PART OF THE CHRISTMAS MENU. NOW IT'S SPREAD ALL OVER THE WORLD. TURKEY IS HARD TO ACQUIRE IN JAPAN, SO WE EAT CHICKEN INSTEAD.

SPEAKING OF WHICH, YOU CAN BUY WHOLE CHICKEN AT LARGE SUPERMARKET'S OR A BUTCHER SHOP. DEFROSTING FROZEN CHICKEN TAKES A WHILE, SO IF YOU'RE NOT TOO EXPERIENCED WITH IT, I WOULDN'T RECOMMEND IT.

THIS CHRISTMAS, TRY PUTTING CHICKEN ON YOUR PLATTER AND THROW THE PERFECT CHRISTMAS PARTY!

Illustration: Hiiragi Yutaka

### SUGIMURA KEI profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOY SAUCE NOTEBOOK," "WHITE HOT RICE CLASSROOM," AH... MANY OTHER WORKS. WE'LL TALK ABOUT THE COOKING FEATURED IN "SHINMAI SHIMAI NO FUTARI GOHAN" BASED ON HIS OWN EXPERIENCES.

## DIRECTIONS

1. MASH TOGETHER THE SALT, HERBS AND PEELED GARLIC USING PESTLE AND MORTAR FOR A HERB SALT

2. WASH THE CHICKEN WELL, INSIDE AND OUT. REMOVE GIBLETS IF ANY ARE STILL ATTACHED. DAB DRY WITH PAPER TOWEL. USING BOTH HANDS, SPREAD THE HERB SALT EVENLY OVER THE CHICKEN, AND LET IT SIT IN THE FRIDGE FOR ONE HOUR

3. REHYDRATE THE DRIED PORCINI MUSHROOMS WITH WATER, THEN SHRED THEM. RETAIN WATER FOR LATER USE

4. PUT FINELY CHOPPED ONION AND OLIVE OIL INTO THE POT TO SWEAT. WHEN THE ONIONS HAVE TURNED TRANSLUCENT, ADD THE THICKLY SLICED BACON AND SHREDDED PORCINI, AND LET IT BROWN

5. ADD WASHED RICE, 400ML OF THE PORCINI WATER AND CHICKEN STOCK. STIR, COVER POT WITH LID AND BOIL FOR 6 TO 7 MINUTES, TAKING IT OFF THE FIRE WHILE THE RICE IS STILL FIRM

6. CUT THE POTATOES AND CARROT INTO APPROPRIATELY SIZED PIECES, AND MARINATE WITH OLIVE OIL AND HERB SALT

7. TAKE THE COOLED CHICKEN OUT OF THE FRIDGE. CLOSE THE NECK OPENING WITH A TOOTHPICK AND FILL WITH STUFFING VIA THE REAR END OPENING. USE SKEWERS TO SECURE THE FILLING, AND TIE UP THE LEGS WITH STRING

8. SPREAD COOKING FOIL ON A COUNTERTOP. WRAP UP CHICKEN, DRIZZLING LIBERALLY WITH OLVIE OIL. BAKE FOR 20 MINUTES AT 200°C

9. WHEN THE FAT START'S MELTING, TAKE IT OUT OF THE OVEN, PUT IN THE POTATOES, AND ROAST AT 180°C FOR ONE HOUR. AROUND THE 40-MINUTE MARK, TURN OVER THE POTATOES AND ADD THE MINI TOMATOES. WHEN TAKING THE CHICKEN OUT OF THE OVEN, POUR THE DRIPPINGS BACK ON TOP OF THE CHICKEN

10. PUT IT IN THE OVEN ONE LAST TIME FOR ABOUT 15 MINUTES AT 230°C. THE CHICKEN WILL BE COOKED THROUGH WHEN THE JUICES COMING OUT OF THE SKEWER HOLES RUN CLEAR

11. HEAT UP OLIVE OIL AND GARLIC IN A FRYING PAN AND SAUTE THE ONION. LEAVE HALF IN THE PAN. WHAT'S LEFT WILL BE USED FOR GRAVY. ADD HALF THE DRIPPINGS TO THE PAN ALONG WITH VEGETABLE STOCK, WHITE MUSHROOMS AND WHITE WINE. REDUCE. ADD THE CREAM AND SIMMER SOME MORE. SEASON TO TASTE WITH WHOLE-GRAIN MUSTARD, SALT AND PEPPER

12. ADD WHITE WINE, VEAL STOCK, BALSAMIC VINEGAR AND HONEY TO THE REMAINING ONION AND DRIPPINGS FROM STEP 11 AND REDUCE TO FORM A GRAVY

Translation:
Almond

QC:
Patamon,
Firelily.

Typesetting:
Nouz

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